

WHAT IS CLAIMED IS:

1. A method for producing a fish sauce having improved hedonic characteristics, comprising:

treating a fish sauce in which undesirable odor components are required to be reduced or eliminated, for 2 to 16 hours at a pH of 9.0 to 10.0, under a temperature of 40°C or lower and under a reduced pressure of 80 to 180 Torr, and then, if necessary, adjusting the pH of the resultant fish sauce to 4.5 to 7.0.

2. A method for producing a fish sauce having improved hedonic characteristics, comprising:

treating a fish sauce, in which undesirable odor components are desired to be reduced or eliminated, for 2 to 16 hours at a pH of 9.0 to 10.0, under a temperature of 40°C or lower and under a reduced pressure of 80 to 180 Torr, and then, if necessary, adjusting the pH of the resultant fish sauce to 4.5 to 7.0; and

further concentrating the fish sauce under a reduced pressure of 80 to 180 Torr, and a temperature of from 40 to 80°C to obtain a water content in the fish sauce of 10% to 35%, thereby converting the fish sauce to a paste.

3. A method for producing a fish sauce with improved hedonic characteristics, comprising the step of reducing a

content in the said fish sauce or in a base material for producing the said fish sauce of at least one undesirable odor component selected from the group consisting of 2-methylpropanal, 2-methylbutanal, 2-ethylpyridine, and dimethyl trisulfide.

4. The method for producing a fish sauce as claimed in claim 3, comprising:

placing the fish sauce or the raw material for producing the said fish sauce under reduced pressure at a pH of weak alkalinity, and under a temperature of 40°C or lower, whereby undesirable odor components are reduced.

5. The method for producing a fish sauce as claimed in claim 4, wherein:

the pH of weak alkalinity is pH 9.0 to 10.0, the reduced pressure conditions are 80 to 180 Torr, and the time for which the fish sauce or the raw material for the said fish sauce is placed under reduced pressure is for 2 to 16 hours.

6. The method for producing a fish sauce as claimed in claim 5, wherein:

undesirable odor components are reduced to such an extent that when analyzed with gas chromatography with an internal standard comprising 3 µl of 1% cyclohexanol any one of the following relations (1) to (4) is fulfilled:

- (1) The ratio of the peak area value of 2-methylpropanal to the peak area value of the internal standard substance is ≤ 2.0 ;
- (2) The ratio of the peak area value of 2-methylbutanal to the peak area value of the internal standard substance is ≤ 0.4 ;
- (3) The ratio of the peak area value of 2-ethylpyridine to the peak area value of the internal standard substance is ≤ 0.001 ;
and
- (4) The ratio of the peak area value of dimethyl trisulfide to the peak area value of the internal standard substance is ≤ 0.012 .

7. The method for producing a fish sauce as claimed in claim 6, wherein:

undesirable odor components are reduced to such an extent as to satisfy any one of the relations (3) and (4) as defined in claim 6.

8. The method for producing a fish sauce as claimed in any one of claims 3 to 7, wherein:

at least one of the undesirable odor components selected from the group consisting of 2-methylpropanal, 2-methylbutanal, 2-ethylpyridine, and dimethyl trisulfide is reduced to half or less of that existing in the fish sauce before treatment under reduced pressure.